

## **CHEESE PETIT FOURS**

*Liz Gremillion*

**2 jars Old English Sharp cheese spread  
1 cup butter softened  
1 tbsp Tabasco sauce  
1 tbsp Worcestershire sauce  
2 tbsp dill weed  
1/2 tsp onion juice  
1/2 tsp onion salt  
2 loaves sliced white bread (crust trimmed)**

**Preheat the oven to 350 degrees. Beat the cheese spread and butter together in a mixing bowl until smooth. Add the Tabasco sauce, Worcestershire sauce, dill weed, onion juice, and onion salt and beat until smooth. Spread a thin layer of cheese filling on 3 slices of the bread. the slices on top of each other. Cut the stack into 4 quarters. Spread the cheese filling over the sides of each quarter. Repeat the procedure with the remaining filling and bread. Freeze the squares of a baking sheet for 1 hour. Bake for 15 to 20 minutes or until light brown. Serve hot.**

**Makes 50**